

Pigs in Lehi

Condensed from the Oral History of Elwin Barnes

Yes, We helped with the killing of the Pigs. We helped what we could as kids. We always scaled them and scrubbed all the hair off of them. Dad butchered the pigs. In those days we didn't have refrigeration. So when we cut them up—the hams and shoulders—we always had to take them out and would rub salt into them. Every so often, turn them and rub salt in them.

We would keep them in the house. Sometimes we would put them in the grain bin. That was a good place to keep them when he had wheat in there, we would bury them in there. They would keep pretty well in there.

Yes my mother would make head cheese. I don't know what to tell you but it was the best thing. Yeah, you take the heads and cut the snout off and put them in a big pan and cook them until all of the meat fell off. He would take the meat off, and she had her way of seasoning. That is what counted in that. Then it would gel, and then we would just slice it off.